JC07 Rec'd PCT/PTO 11 APR 2001

FORM PTO-1390 (REV. 5-93)

U.S. DEPARTMENT OF COMMERCE
PATENT AND TRADEMARK OFFICE

ATTORNEY'S DOCKET NUMBER: WK-188

TRANSMITTAL LETTER TO THE UNITED STATES DESIGNATED/ELECTED OFFICE (DO/EO/US)

U S APPLICATION NO. *(If known, see 37 CFR 1.5)*: 09/807290

International Application No	International Filing Date	Priority Date Claimed
PCT/EP99/07867	October 16, 1999	October 21, 1998

Title of Invention: FILLETING DEVICE

Applicant(s) for DO/EO/US: R. EVERS et al (see attached)

Applicant herewith submits to the United States Designated/Elected Office (DO/EO/US) the following items and other information:

1. [X] This is a FIRST submission of items concerning a filing under 35 U.S.C. 371.
2. [] This is a SECOND or SUBSEQUENT submission of items concerning a filing under 35 U.S.C. 371.
3. [X] This express request to begin national examination procedures (35 U.S.C. 371(f)) at any time rather than delay examination until the expiration of the applicable time limit set in 35 U.S.C. 371(b) and PCT Articles 22 and 39(1).
4. [X] A proper Demand for International Preliminary Examination was made by the 19th month from the earliest claimed priority date.
5. [X] A copy of the International Application as filed (35 U.S.C. 371(c)(2))
 a. [] is transmitted herewith (required only if not transmitted by the International Bureau).
 b. [X] has been transmitted by the International Bureau.
 c. [] is not required, as the application was filed in the United States Receiving Office (RO/US).
6. [X] A translation of the International Application into English (35 U.S.C. 371(c)(2)).
7. [] Amendments to the claims of the International Application under PCT Article 19 (35 U.S.C. 371(c)(3))
 a. [] are transmitted herewith (required only if not transmitted by the International Bureau).
 b. [] have been transmitted by the International Bureau.
 c. [] have not been made; however, the time limit for making such amendments has NOT expired.
 d. [] have not been made and will not be made.
8. [] A translation of the amendments to the claims under PCT Article 19 (35 U.S.C. 371(c)(3)).
9. [] An oath or declaration of the inventor(s) (35 U.S.C. 371(c)(4)).
10. [] A translation of the annexes to the International Preliminary Examination Report under PCT Article 36 (35 U.S.C. 371(c)(5)).

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Items 11. to 16. below concern other document(s) or information included:

11. [X] An Information Disclosure Statement under 37 CFR 1.97 and 1.98.
12. [] An assignment document for recording. A separate cover sheet in compliance with 37 CFR 3.28 and 3.31 is included.
13. [X] A FIRST preliminary amendment.
 [] A SECOND or SUBSEQUENT preliminary amendment.
14. [] A substitute specification.
15. [] A change of power of attorney and/or address letter.
16. [X] Other items or information:

[X] LIST OF INVENTORS' NAMES AND ADDRESSES;

[X] THIS APPLICATION IS BEING FILED WITHOUT AN EXECUTED DECLARATION, WHICH WILL BE FILED LATER.

EL 509 529 905 US

U.S. Application No. (if known, see 37 CFR 1.5)	International Application No	Attorney's Docket Number
09/807290	PCT/EP99/07867	WK-188

17. [X] The following fees are submitted:	CALCULATIONS	PTO USE ONLY
Basic National Fee (37 CFR 1.492 (a)(1)-(5)):		
Search Report has been prepared by the EPO or JPO $860.00		
International preliminary examination fee paid to USPTO (37 CFR 1.482) $690.00		
No international preliminary examination fee (37 CFR 1.482) but international search fee paid to USPTO (37 CFR 1.445 (A)(2)) $710.00		
Neither international examination fee (37 CFR 1.482) nor international search fee (37 CFR 1.445(A)(2)) paid to USPTO $1000.00		
International preliminary examination fee paid to USPTO (37 CFR 1.482) and all claims satisfied provisions of PCT Article 33(2) to (4) $100.00		
ENTER APPROPRIATE BASIC FEE AMOUNT =	$ 860.00	
Surcharge of $130.00 for furnishing the oath or declaration later than [] 20 [X] 30 months from the earliest claimed priority date (37 CFR 1.492(e)). +	$ 130.00	

Claims	Number Filed		Number Extra	Rate		
Total	10	-20 =	0	x $18.00	$ 0.00	
Independent	2	- 3 =	0	x $80.00	$ 0.00	
Multiple dependent claim(s) (if applicable)				+ $270.00	$ 0.00	
TOTAL OF ABOVE CALCULATIONS =					$ 990.00	
Reduction by 1/2 for filing by small entity, if applicable. Verified Small Entity statement must also be filed. (Note 37 CFR 1.9, 1.27, 1.28).					$ 0.00	
SUBTOTAL =					$ 990.00	
Processing fee of $130.00 for furnishing the English translation later than [] 20 [] 30 months from the earliest claimed priority date (37 CFR 1.492(f)). +					$ 0.00	
TOTAL NATIONAL FEE =					$ 990.00	
Fee for recording the enclosed assignment (37 CFR 1.21(h)). The assignment must be accompanied by an appropriate cover sheet (37 CFR 3.28, 3.31). $40.00 per property. +					$ 0.00	
TOTAL FEES ENCLOSED =					$ 990.00	
					Amount to be: Refunded	$
					Charged	$

a. [X] **A check in the amount of $** 990.00 **to cover the above fees is enclosed.**

b. [] **Please charge my Deposit Account No. 50-1417 in the amount of $** _____ **to cover the above fees. A duplicate copy of this sheet is enclosed.**

c. [X] **The Commissioner is hereby authorized to charge any additional fees which may be required, or credit any overpayment to Deposit Account No. 50-1417. A duplicate copy of this sheet is enclosed.**

Note: Where an appropriate time limit under 37 CFR 1.494 or 1.495 has not been met, a petition to revive (37 CFR 1.137(a) or (b)) must be filed and granted to restore the application to pending status.

SEND ALL CORRESPONDENCE TO:
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EL 456 029 205 US

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IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

In re Patent Application of

R. EVERS et al

Serial No.

Filed: April 11, 2001

For: FILLETING DEVICE

PRELIMINARY AMENDMENT

Assistant Commissioner of Patents
Washington, D.C. 20231

Sir:

Prior to examination, please amend the above-identified patent application as follows.

IN THE CLAIMS

Rewrite claims 1-7, cancel claims 8-10 and add new claims 11-13 as follows:

1. (Amended) Device for removing the fillets from the eviscerated carcasses of poultry whose extremities have been detached, including at least one measuring device for measuring the individual dimensions of the carcass, at least one control unit and at least one scraping device, characterized in that the measuring device is connected via the control unit to the at least one scraping device for the purpose of communicating, wherein the measuring device is designed for the detection of body joint points and the or each scraping device is constructed as a disc-like scraping element.

FD07/0P-0962/00/GB

2. (Amended) Device according to claim 1, characterized in that two scraping devices are provided.

3. (Amended) Device according to claim 1, characterized in that the or each scraping device comprises at least two disc-like scraping elements.

4. (Amended) Device according to claim 1, characterized in that the or each scraping element is of rotatable construction.

5. (Amended) Device according to claim 1, characterized in that at least one scraping device comprises an element for pulling back the tender sinew.

6. (Amended) Device according to claim 4, characterized in that the disc-like scraping elements are of pivotable construction such that the circumferential surfaces of their discs are arranged so that they can be rolled over the wishbone from the body joint of the poultry carcass.

7. (Amended) Device according to claim 4, characterized in that in front of each scraping device in the direction of conveying is arranged at least one measuring device.

11. (New) Method for removing the fillets from the eviscerated carcasses of poultry whose extremities have been detached, including the steps of:

introducing into device for removing fillets;

detection of the individual carcass dimensions by recording carcass-specific data;

control of the or each scraping device and mounting of scraping elements on previously determined body joint points;

subsequent detachment of the fillets from the skeleton by the disc-like scraping elements, and

final and complete detachment of the fillets by subsequent scraping tools.

12. (New) Method according to claim 11, characterized in that detection of the carcass dimensions is effected by mechanical sensing of the body joint points.

13. (New) Method according to claim 11, characterized in that the two sides of the poultry carcass are processed one after the other.

REMARKS

Examination is requested.

Respectfully submitted,

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EXPRESS MAIL NO. EL 696 076 954 US

MARKED UP VERSION OF REWRITTEN CLAIMS

1. (Amended) Device for removing the fillets from the eviscerated carcasses of poultry whose extremities have been detached, including at least one measuring device for measuring the individual dimensions of the carcass, at least one control unit and at least one scraping device, [wherein] characterized in that the measuring device is connected via the control unit to the at least one scraping device for the purpose of communicating, wherein the measuring device is designed for the detection of body joint points and the or each scraping device is constructed as a disc-like scraping element.

2. (Amended) Device [for removing the fillets from the eviscerated carcasses of poultry whose extremities have been detached, including at least one measuring device for measuring the individual dimensions of the carcass, at least one control unit and at least two scraping devices, wherein the measuring device is connected via the control unit to the scraping devices for the purpose of communicating] according to claim 1, characterized in that two scraping devices are provided.

3. (Amended) Device according to claim 1 [or 2], characterized in that [at least one scraping device comprises an element for pulling back the tender sinew] the or each scraping device comprises at least two disc-like scraping elements.

4. (Amended) Device according to claim 1, characterized in that [at least one scraping device comprises at least two disc-like scraping elements] the or each scraping element is of rotatable construction.

5. (Amended) Device according to claim[s] 1[-3], characterized in that at least one scraping device comprises [at least two dish-like scraping elements essentially simulating the contour of the poultry carcasses, wherein these scraping elements are movable relative to each other] an element for pulling back the tender sinew.

6. (Amended) Device according to claim 4, characterized in that the disc-like scraping elements are of [rotatable] pivotable construction such that the circumferential surfaces of their discs are arranged so that they can be rolled over the wishbone from the body joint of the poultry carcass.

7. (Amended) Device according to claim 4 [or 6], characterized in that [the disc-like scraping elements are of pivotable construction such that the circumferential surfaces of their discs are arranged so that they can be rolled over the wishbone from the body joint of the poultry carcass] <u>in front of each scraping device in the direction of conveying is arranged at least one measuring device</u>.

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The invention relates to a device and a method for removing the fillets from the eviscerated carcasses of poultry whose extremities have been detached.

From EP A1 168 865 is known a device of this kind which is designed to remove the head portion of the wishbone (clavicula), wherein this operation is however before a filleting process whose result is a double fillet including the breast meat in the form of outer and inner fillets. With this device, the poultry carcasses present as front halves are mounted on the saddles of a rotationally driven conveyor, so that the saddle horn extends into the neck opening and the breast portion faces upwards. Filleting of the poultry carcass being conveyed with the neck opening in front is effected on the lower run of the device and begins with retention of the breast meat and hence stripping thereof from the wishbone to the breastbone (sternum) and is continued by a scraping tool which is adapted to the shape of the poultry carcass and, by penetration between skeleton and meat, causes separation of the meat up to the keel of the breastbone (crista sterni). By means of scraping fingers which then follow, detachment from the flanks of the breastbone is effected in its region of transition to the breastbone plate (corpus sterni) and finally complete separation of the double fillet by means of rotationally driven peeling belts. A further practical example of this state of the art provides as the first filleting tool a pair of milling rollers which lift the fillet meat located in the region of the ribs off the skeleton. Behind this tool is a scraping tool after the fashion of the one described above, which causes separation of the meat up to the keel of the breastbone. Complete separation of the double fillet is finally again undertaken by a tool consisting of rotationally driven peeling belts. From EP-A1 207 553 is known a further device for recovery of the meat from poultry carcasses in

EP0107290B1

the form of double fillets. Here too the starting product is the front half of a poultry carcass which is inverted over the saddle horn of a saddle which forms part of a revolving conveyor. On inversion, the wing joints and hence the points of application of the wishbone are kept forced inwards, and the poultry carcass is thus supplied to the filleting tools which are arranged along the lower run of the conveyor and recover the fillet meat essentially by pushing it off. In the recovery of such fillets from poultry carcasses, unfortunately e.g. due to the different geometries of the naturally grown carcasses it is not possible to obtain an optimum of fillet meat at the same time as a visually pleasing product.

It is now the object of the present invention to increase the yield of fillet meat, at the same time with a visually pleasing product.

The object is achieved according to the invention by the fact that a device for removing the fillets from the eviscerated carcasses of poultry whose extremities have been detached, which includes at least one measuring device for measuring the individual dimensions of the carcass, at least one control unit and at least one scraping device, wherein the measuring device is connected via the control unit to the at least one scraping device for the purpose of communicating.

A development according to the invention provides that the device for removing the fillets from the eviscerated carcasses of poultry whose extremities have been detached includes at least one measuring device for measuring the individual dimensions of the carcass, at least one control unit and at least two scraping devices, wherein the measuring device is connected via the control unit to the scraping devices for the purpose of communicating.

EP0742705A1 "96-05-15"

In another development according to the invention it is provided that at least one scraping device comprises an element for pulling back the tender sinew.

Further it may be provided according to the invention that at least one scraping device comprises at least two disc-like scraping elements.

A development according to the invention provides that at least one scraping device comprises at least two dish-like scraping elements simulating the contour of the poultry carcasses.

In another development according to the invention it is provided that the disc-like scraping elements are of rotatable construction.

Further it may be provided according to the invention that the disc-like scraping elements are of pivotable construction such that the circumferential surfaces of their discs are arranged so that they can be rolled over the wishbone from the body joint of the poultry carcass.

A development according to the invention provides that in front of each scraping device in the direction of conveying is arranged at least one measuring device.

In another embodiment according to the invention it is provided that there is provided a poultry processing device including at least one drivable conveyor which comprises at least one saddle for receiving the poultry, wherein a device for removing the fillets from the eviscerated carcasses of poultry whose extremities have been detached according to one or more of the above-mentioned claims is used.

Further it may be provided according to the invention that a poultry filleting method is provided, wherein one of the devices described hereinbefore is used.

A practical example of the device according to the invention is described in more detail with the aid of the drawings. They show:

Figure 1 a stripped view of the poultry carcass

Figure 2 a simplified side view of a poultry carcass on a saddle with activated clamping lever

Figure 3 a side view of a detail of a poultry processing device

Figure 4 a top view according to Figure 3.

In Figure 1 is shown part of a poultry carcass 1 with reference to its bone structure which essentially consists of a breastbone 2, from which the coracoid bones 3 extend forwards, or in the direction of conveying 29. The wishbone 4, which extends as far as the wishbone head 5, is connected by the body joints 6 to the coracoid bones 3. This poultry carcass 1 is mounted on a saddle 9 which is in turn fixed in a frame, not shown in more detail, of a device for recovery of the breast meat from slaughtered poultry on an endlessly rotating conveyor 26. The part of the poultry carcass 1 which is shown in Figure 1 is produced by an oblique cut transversely through the poultry carcass 1, wherein the cut is made while separating the pelvis with the legs and while cutting through the vertebral column roughly parallel to the ribs connected to the vertebral column.

In Figure 2 is shown a poultry carcass 1 on a saddle 9 in a side view, the poultry carcass 1 being pressed against the saddle 9 by means of the activated clamping lever 8. The inner contour of the breastbone plate 10 rests on the saddle 9. Essentially the poultry carcass 1 consists of the breastbone 2, from which the coracoid bones 3 extend in the direction of the body joints 6. The wishbone 4, which extends as far as the wishbone head 5, is connected to the coracoid bones 3 by the body joints 6 to which are also attached the scapulae 7. The poultry carcass 1 is mounted on a saddle 9 which is fixed in a

frame, not shown in more detail, of a device for recovery of the breast meat from slaughtered poultry on an endlessly rotating conveyor 26.

In the view according to Figure 3 can be seen a side view of a poultry processing device, as can be seen for example in EP 168 865, particularly in Figure 1 there.

The poultry carcass, not shown, which as described in Figures 1 and 2 is located on the saddles 9 arranged at regular intervals on the endlessly rotating conveyor 26, passes with its breastbone plate facing downwards into the input region of the measuring device 11.

This is because the arrangement of the device for removing the fillets selected in the embodiment shown is mounted below the endlessly rotating conveyor 26. In this way the ultimately removed fillet drops, assisted by gravity, into a collecting vessel suitably arranged below the device. In the region of the measuring device 11 the poultry carcass which is moved by means of conveyor 26 must successively pass in the direction of conveying 29 through a first measuring element 12 and a second measuring element 13, wherein the measuring element 12 is important for detection of one body joint, and the measuring element 13 is important for detection of the other body joint. As can be seen from Figure 1, the body joints 6 are arranged essentially parallel and adjacent to each other in one plane, so that it follows that the measuring elements 12 and 13 are mounted with offset tracks according to the distance between the body joints 6. After the measuring elements 12 and 13, the poultry carcass passes through a third measuring element 14 which consists of two elements. These two elements are arranged in one plane and resemble double swing doors. The signals obtained individually from the measuring elements just described in relation to the respective dimensions of the poultry carcasses are transmitted directly to a control unit 15 by means of the signal wires 24 and serve

essentially for individual identification of the position of the body joints of each individual poultry carcass which passes by means of conveyor 26 into the region of the device for recovery of the fillet. But it is also possible with the device shown to make statements regarding the height, width and length of the poultry carcass. The control unit 15 now signals the arrival of each poultry carcass, but in particular the position of the body joints 6 of the respective poultry carcass, to the first scraping device 16. This scraping device 16 consists of a left scraping element 17 and a right scraping element 18, wherein these scraping elements 17, 18 arranged adjacent to each other essentially simulate the contour of the poultry carcass from the viewpoint of the approaching poultry carcass. The scraping elements 17, 18 are arranged pivotably relative to each other, so that they can be spaced apart e.g. by means of a signal from the control unit 15 in relation to the individual width of the poultry carcass. The left scraping element 17 has a left sinew restraint device 19 which is intended to find and restrain the tender sinew located in the region of the body joint, so that the scraping element can pass unhindered into the region between bone and meat and so obtain an optimum yield. The right scraping element 18 has a right sinew restraint device 20 which is intended to find the corresponding tender sinew located on the opposite body joint. After the first scraping device is located a second scraping device 21 which, arranged essentially symmetrically to the direction of conveying, comprises a left disc 22 and a right disc 23 which are preferably made of metal, wherein these discs 22, 23 can be driven with a disc drive 27. These discs 22, 23 are slidable by means of disc pivot levers 28 in such a way that, the moment the control unit 15 indicates via the signal wires 24 the appearance of the body joints 6 of the poultry carcass within range of the second

scraping device, the circumferential surface 26 of the discs 22, 23 moves towards the corresponding body joint and abuts against it. In the course of the movement of the poultry carcass caused by the conveyor 25, the discs 22, 23 move on the corresponding part of the symmetrical wishbone 4 towards its wishbone head 5 in order to detach the meat connected to the wishbone 4. After reaching the wishbone head, the rotating discs 22, 23 are steered out of direct range of the poultry carcass. In a special embodiment the discs 22, 23 are blunt, particularly in the region of their circumferential surface 26.

In a further alternative embodiment it is provided that in the region between first scraping device 16 and second scraping device 21 is arranged a further measuring device 11 for checking the carcass coordinates, which may possibly have changed after a processing operation.

In another alternative embodiment it is provided that the scraping devices 16, 21 already described above are arranged in the reverse order, so that the poultry carcass passes through first the scraping device 21 and then the scraping device 16, wherein here too the additional alternative that a further measuring device is arranged between the scraping devices 21, 16 is conceivable.

In the view according to Figure 4 can be seen a side view and a top view of a poultry processing device according to Figure 3. In the region of the measuring device 11, the poultry carcass which is moved with the conveyor 26 shown in Figure 3 must pass successively in the direction of conveying 29 through a first measuring element 12 and a second measuring element 13, wherein the measuring element 12 is important for detection of one body joint 6, and the measuring element 13 is important for detection of the other body joint 6, which are shown in Figure 1. As can be seen from Figure 1, the body joints 6 are arranged essentially parallel and adjacent

to each other in one plane, so that it follows that the measuring elements 12 and 13 are mounted with offset tracks according to the distance between the body joints 6, which can be seen in particular in Figure 4 II. After the measuring elements 12 and 13, the poultry carcass passes through a third measuring element 14 which consists of two elements, the left element 30 and the right element 31. These two elements are arranged in one plane and resemble double swing doors. The signals obtained individually from the measuring elements just described in relation to the respective dimensions of the poultry carcasses are transmitted directly to a control unit 15 by means of the signal wires 24 shown in Figure 3 and serve essentially for individual identification of the position of the body joints as well as the volume and external dimensions of each individual poultry carcass which passes by means of conveyor 26 into the region of the device for recovery of the fillet. The control unit 15 which can also be seen in Figure 3 now indicates the arrival of each poultry carcass, but in particular the position of the body joints 6 of the respective poultry carcass, to the first scraping device 16. This scraping device 16 consists of a left scraping element 17 and a right scraping element 18. The scraping elements 17, 18 are arranged pivotably relative to each other, so that they can be spaced apart e.g. by means of a signal from the control unit 15 in relation to the individual width of the poultry carcass. The left scraping element 17 has a left sinew restraint device 19 which is intended to find and restrain the tender sinew located in the region of the body joint, so that the scraping element can pass unhindered into the region between bone and meat and so obtain an optimum yield. The right scraping element 18 has a right sinew restraint device 20 which is intended to find the corresponding tender sinew located on the opposite body joint. After the first scraping device is

located a second scraping device 21 which, arranged essentially symmetrically to the direction of conveying, comprises a left disc 22 and a right disc 23, wherein these discs 22, 23 can be driven with a disc drive 27 which can be driven with a drive belt, not shown in more detail, by a motor, also not shown. These discs 22, 23 are slidable by means of disc pivot levers 28 in such a way that, the moment the control unit 15 indicates via the signal wires 24 the appearance of the body joints 6 of the poultry carcass within range of the second scraping device, the circumferential surface 26 of the discs 22, 23 moves towards the corresponding body joint and abuts against it. In the course of the movement of the poultry carcass caused by the conveyor 25, the discs 22, 23 move on the corresponding part of the symmetrical wishbone 4 towards its wishbone head 5 in order to detach the meat connected to the wishbone 4. After reaching the wishbone head, the rotating discs 22, 23 are again steered out of direct range of the poultry carcass. In a special embodiment the discs 22, 23 are blunt, particularly in the region of their circumferential surface 26.

In another alternative embodiment according to Figure 4 III it is provided that the scraping devices 16, 21 already described above are arranged in the reverse order, so that the poultry carcass passes through first the scraping device 21 and then the scraping device 16, wherein here too the additional alternative that a further measuring device is arranged between the scraping devices 21 and 16 is conceivable. In a further alternative embodiment it is provided that the measuring device 11 has a photooptical element, e.g. a camera which in conjunction with a processor unit and a mathematical process, such as for example triangulation, determines volume and carcass data, or its coordinates, e.g. the wishbone shape.

List of reference numbers

1	poultry carcass
2	breastbone
3	coracoid bone
4	wishbone
5	wishbone head
6	body joint
7	shoulder blades
8	clamping lever
9	saddle
10	breastbone plate
11	measuring device
12	first measuring element
13	second measuring element
14	third measuring element
15	control unit
16	first scraping device
17	left scraping element
18	right scraping element
19	left sinew restraint device
20	right sinew restraint device
21	second scraping device
22	left disc
23	right disc
24	signal wire
25	conveyor
26	disc circumferential surface
27	disc drive
28	disc pivot lever
29	direction of conveying
30	left element
31	right element

FIG 2 of 2 DE 10 2005 056 022 A1 2006.05.18

Claims

1. Device for removing the fillets from the eviscerated carcasses of poultry whose extremities have been detached, including at least one measuring device for measuring the individual dimensions of the carcass, at least one control unit and at least one scraping device, wherein the measuring device is connected via the control unit to the at least one scraping device for the purpose of communicating.

2. Device for removing the fillets from the eviscerated carcasses of poultry whose extremities have been detached, including at least one measuring device for measuring the individual dimensions of the carcass, at least one control unit and at least two scraping devices, wherein the measuring device is connected via the control unit to the scraping devices for the purpose of communicating.

3. Device according to claim 1 or 2, characterised in that at least one scraping device comprises an element for pulling back the tender sinew.

4. Device according to claim 1, characterised in that at least one scraping device comprises at least two disc-like scraping elements.

5. Device according to claims 1-3, characterised in that at least one scraping device comprises at least two dish-like scraping elements essentially simulating the contour of the poultry carcasses, wherein these scraping elements are movable relative to each other.

EP 0 794 709 B1

6. Device according to claim 4, characterised in that the disc-like scraping elements are of rotatable construction.

7. Device according to claim 4 or 6, characterised in that the disc-like scraping elements are of pivotable construction such that the circumferential surfaces of their discs are arranged so that they can be rolled over the wishbone from the body joint of the poultry carcass.

8. Device according to one or more of the above-mentioned claims, characterised in that in front of each scraping device in the direction of conveying is arranged at least one measuring device.

9. Poultry processing device, including at least one drivable conveyor which comprises at least one saddle for receiving the poultry, wherein a device for removing the fillets from the eviscerated carcasses of poultry whose extremities have been detached according to one or more of the above-mentioned claims is used.

10. Poultry filleting method, characterised in that a device according to one or more of the above-mentioned claims is used.

EP 0 996 336 B1

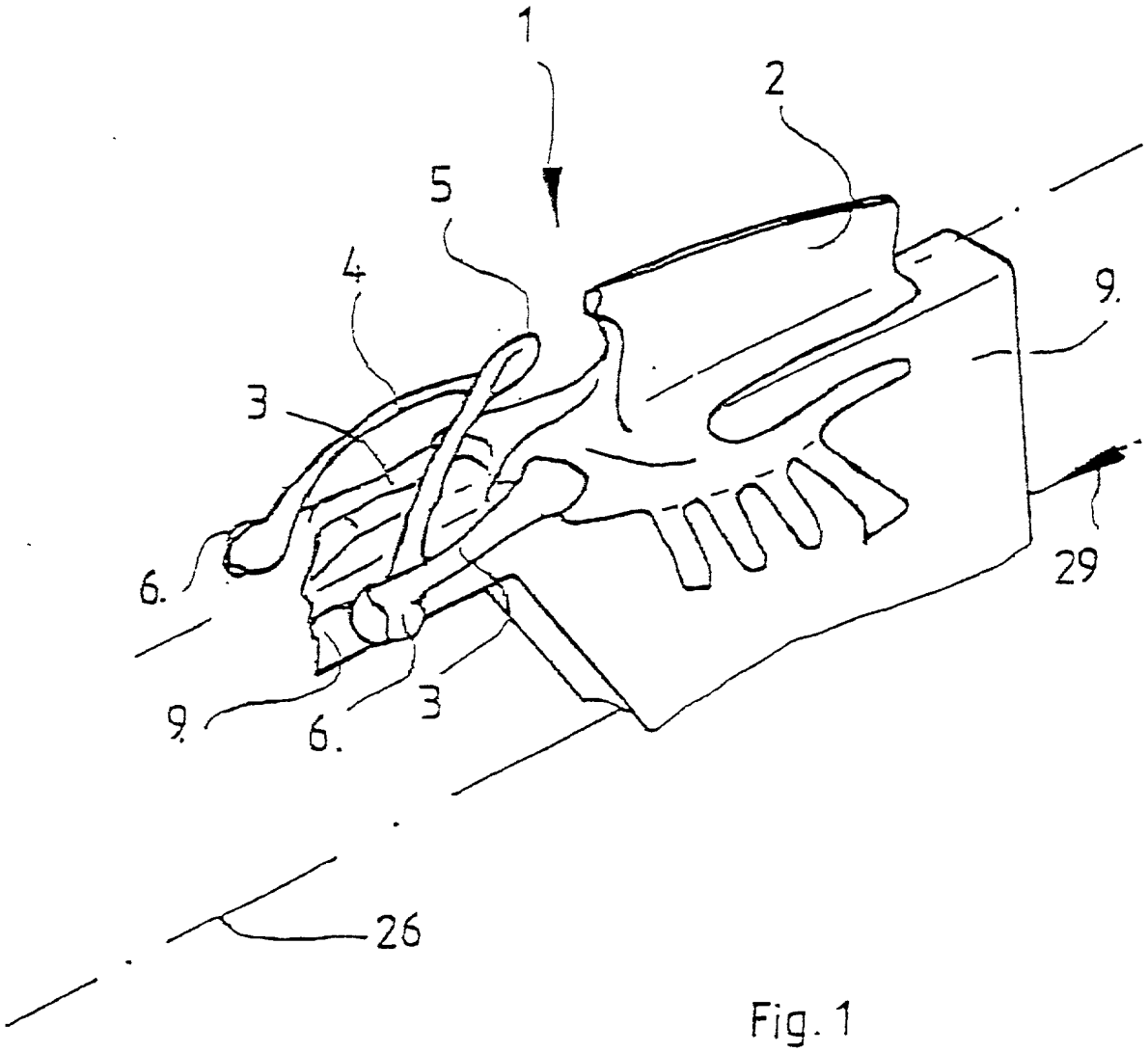


Fig. 1

EP 0 967 090 A2 09/807290

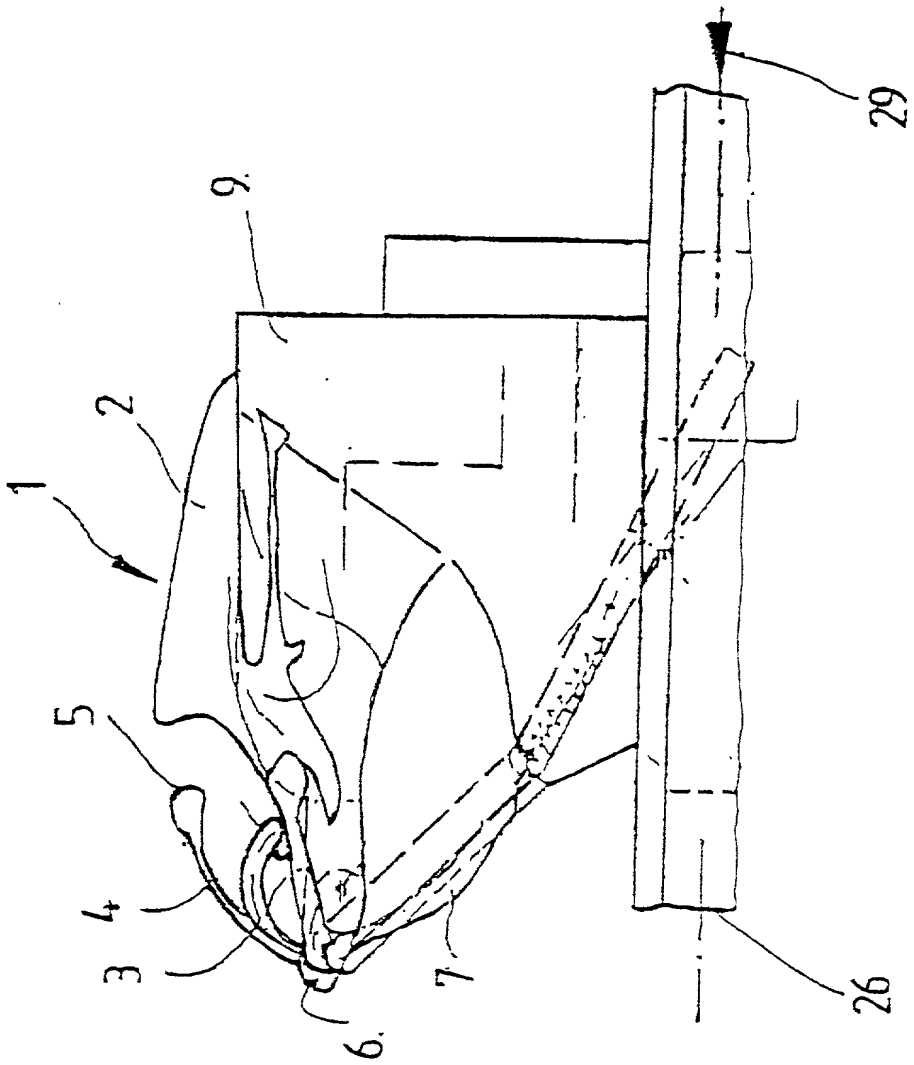


Fig. 2

EDITED ON 06/27/2003

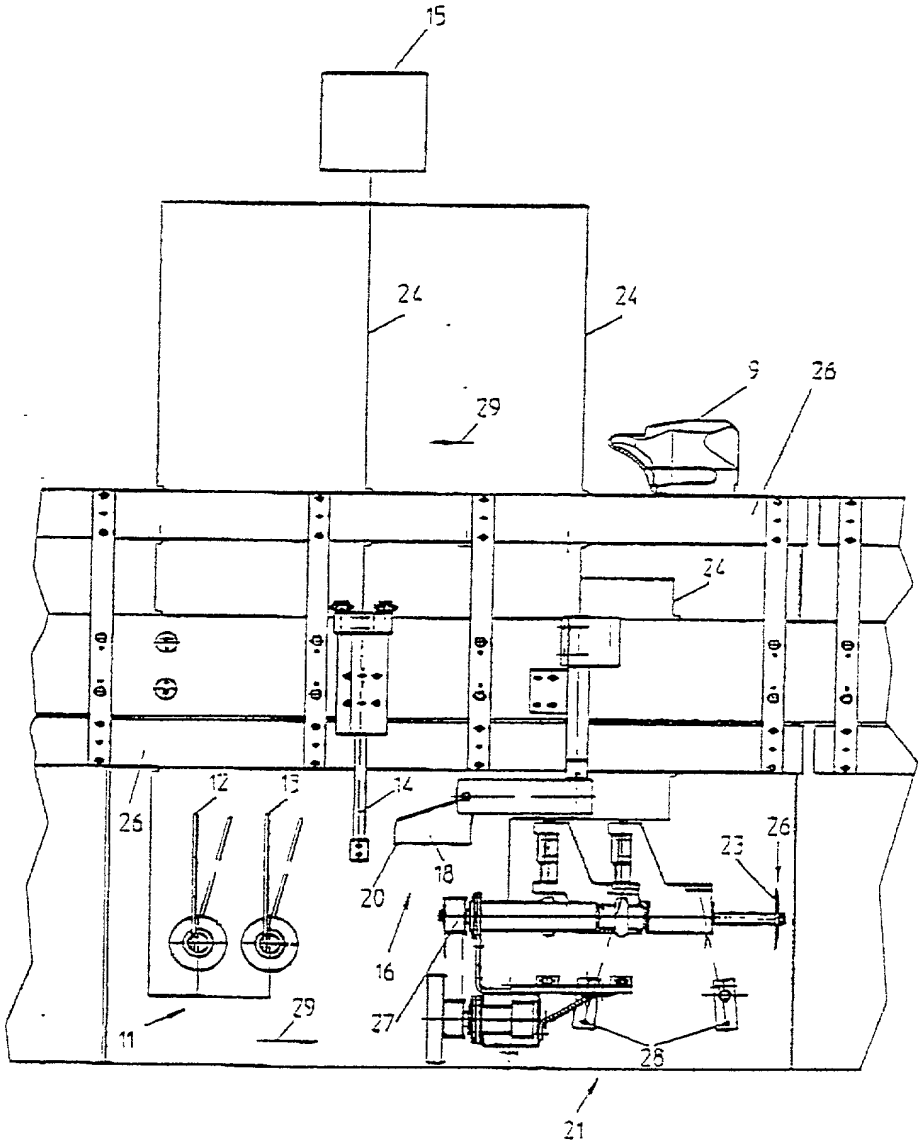


Fig.3

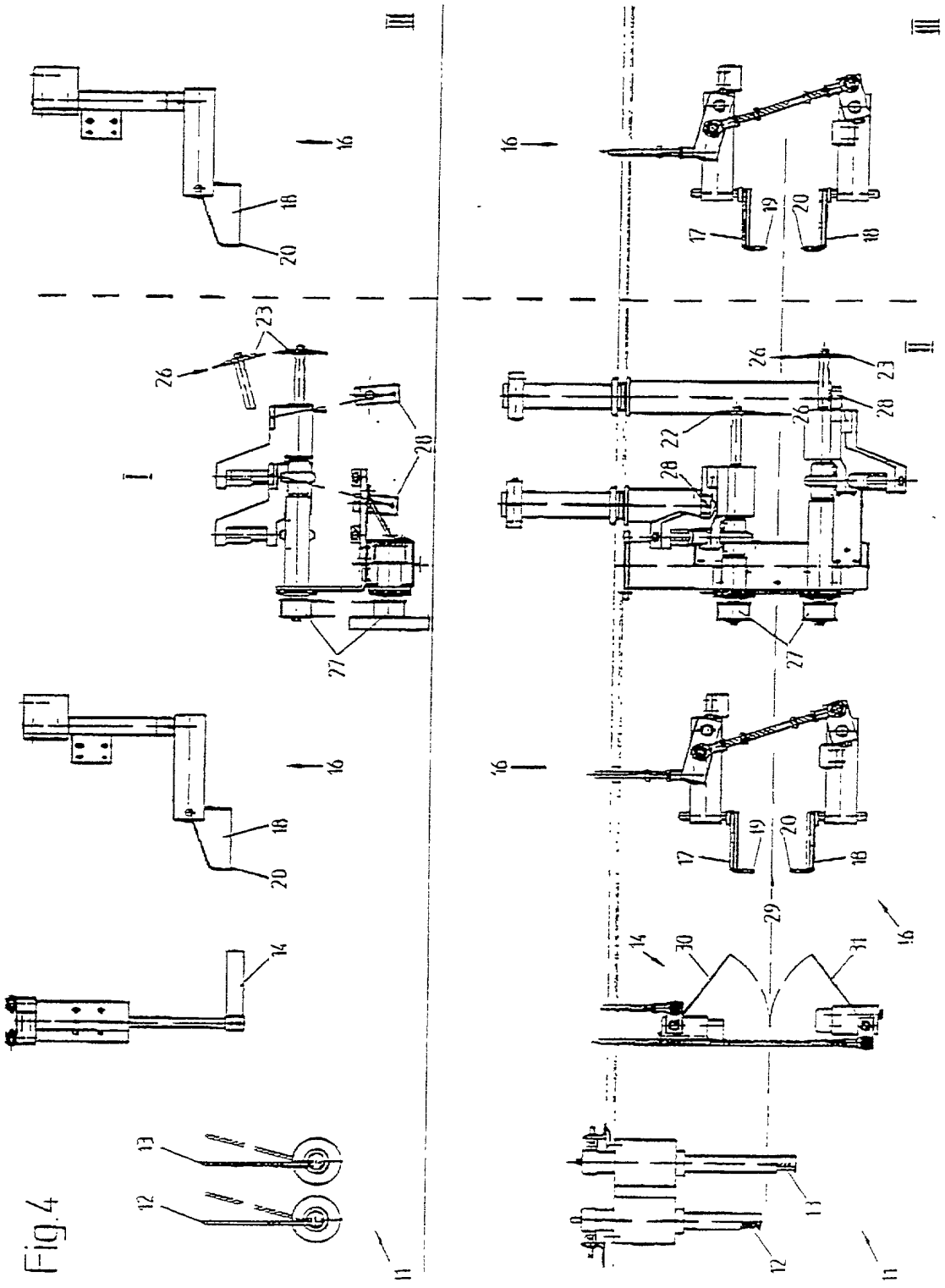


Fig.4

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COMBINED DECLARATION AND POWER OF ATTORNEY

As a below named inventor, I hereby declare that:

My residence, post office address and citizenship are as stated next to my name. I believe I am the original, first and sole inventor (if only one name is listed below), or an original, first and joint inventor (if plural names are listed below), of the subject matter claimed and for which a patent is sought on the invention entitled:

Filleting Device

the specification of which: (check one) [] is attached hereto.

[X] was filed on 11 April 2001

as Application Serial No. 09/807290

and was amended on _____
(if applicable)

I hereby state that I have reviewed and understand the contents of the above identified specification, including the claims, as amended by any amendment referred to above.

I acknowledge the duty to disclose information material to examination of this application according to Title 37, Code of Federal Regulations, Section 1.56.

I hereby claim foreign priority benefits under Title 35, United States Code, Section 119(a)-(d) or Section 365(b)of any foreign application (s) for patent or inventor's certificate, or Section 365(a) of any PCT International application which designated at least one country other than the United States, listed below and have also identified below, by checking the box, any foreign application for patent or inventor's certificate, or PCT International application having a filing date before that of the application on which priority is claimed:

Prior Foreign Application(s)

(Number)	(Country)	(Day/Month/Year Filed)	Priority Claimed Yes	No
PCT/EP99/07867	(WO00/22933)	16.10.1999	[X]	[]
19848498.4-23	Germany	21.10.1998	[X]	[]
			[]	[]

I hereby claim the benefit under Title 35, United States Code, Section 119(e) of any United States provisional application(s) listed below.

(Application Number)	(Filing Date)	(Status -- patented, pending, abandoned)

DOCKET NO. 5050-1-0

I hereby claim the benefit under Title 35, United States Code, Section 120, of any United States application(s) or Section 365(c) of any PCT International application designating the United States, listed below and, insofar as the subject matter of each of the claims of this application is not disclosed in the prior United States or PCT International application in manner provided by the first paragraph of Title 35, United States Code, Section 112, I acknowledge the duty to disclose information which is material to patentability as defined in Title 37, Code of Federal Regulations, Section 1.56 which became available between the filing date of the prior application and the national or PCT International filing date of this application:

(Application Serial No.)	(Filing Date)	(Status) (patented, pending, abandoned)
(Application Serial No.)	(Filing Date)	(Status) (patented, pending, abandoned)
(Application Serial No.)	(Filing Date)	(Status) (patented, pending, abandoned)

I hereby appoint the following attorneys/agents to prosecute this application and transact all business in the Patent and Trademark Office connected therewith and with any divisional, continuation, continuation-in-part, reissue or re-examination application with full power of appointment and substitution of associate attorneys and agents, and to receive all patents which may issue thereon: John R. Mattingly, Reg. No. 30,293; Daniel J. Stanger, Reg. No. 32,846; Shrinath Malur, Reg. No. 34,663; Gene W. Stockman, Reg. No. 21,021; Jeffrey M. Ketchum, Reg. No. 31,174; Scott W. Brickner, Reg. No. 34,553. Address all correspondence to:

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I declare that all statements made herein of my own knowledge are true and that all statements made on information and belief are believed to be true; and further, that these statements were made with the knowledge that willful false statements and the like so made are punishable by fine or imprisonment, or both, under Title 18, United States Code, Section 1001, and that such willful false statements may jeopardize the validity of the application or any patent issued thereon.

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